Abstract

The purpose of this research was to determine the characteristics of diversified instant flour products made of hanjeli soaked rice using phosphate compounds. The study was consisted of preliminary research and primary research. The preliminary research was aimed to determine the best phosphate compound to be used as a reference in the primary research. Whereas the primary research was aimed to determine the concentration of phosphate compounds along with the ratio of boiled water used in creation of hanjeli instant flour. The concentration of phosphate compound that was used were 0.1%, 0.3% and 0.5% whereas the ratio of boiled water that was used were 1:10, 1:11 and 1:12. The followings responses are included in primary research; **chemical response** that consists of water and flour content, as well as **sensory response** to color, smell and texture. Selected samples are analyzed by its crude fiber content, fat content, protein content and swelling power value.

Based on the final results of this study, it was concluded that the concentration of phosphate compound affected the color and texture of the hanjeli flour instant, the ratio of boiled water did not affect the characteristics of the flour instant hanjeli, interaction between concentration of phosphate compound and ratio of boiled water affected the time of rehydration, water content, and the characteristic of hanjeli flour instant. The phosphate compound that was selected from preliminary research was Sodium Tripoliphospat ($Na_5P_3O_{10}$) and based on primary research, the best result that was seen from the chemical response of starch content, moisture content and rehydration time was treatment a2b1 which was concentration of $Na_5P_3O_{10}$ and used the boiled water ratio of 1:10. The selected products had protein content of 10%, fat content of 2%, crude fiber content of 4% and swelling power value of 7%.